

EQ SYRAH 2013


D.O. San Antonio Valley



TERROIR

EQ Syrah is sourced from Biodynamically grown vineyards located in El Rosario Valley. The places were chosen based on the quality of their granitic soil. The flat plains have deep layers formed by the accumulation of fragmental material and decomposed granite. The slopes show high presence of quartz and granite in various stages of decomposition. Both areas evidence large amount of roots distributed throughout the soil, so the vines are managed mainly without irrigation throughout the growing season. This vigorous grapevine requires more labor for canopy management to express them in a balanced manner. Our estate-grown Syrah clones are 174, 300 and 470, and each one provide a unique typicity. The plants are managed to retain a healthy and balanced grape production and yields are approximately 5 tons per hectare. The cool climate of San Antonio Valley ensures slow and optimum ripening.

WINEMAKING



The winemaking process takes place in 2 and 5 ton capacity open-top stainless steel tanks, keeping each plot and clone separated. The grapes were allowed to cold soak for a period of 7 days to extract color and flavor. The fermentation was conducted using wild yeasts. Both punch-down and pump-over techniques were implemented during fermentation to enhance tannin extraction and elegance. The wine was racked in selected French oak barrels for malolactic fermentation and aged during 18 months before bottling.

TASTING NOTES

Dark ruby in color with purple accents at the rim, the perfume offers bold black fruits and floral aromas, with scents of violets, spices, black pepper, earth and chocolate. The palate is full bodied, smoothly textured yet soft and elegant. It possesses a classic, cold-climate Syrah delicate profile, perfectly balanced with a long aftertaste. In contact with the air the wine amplifies flavor complexity and intensity. We suggest decanting and serve at 65o Fahrenheit (18° Celsius).

FOOD PAIRING

Pair well with roasted red meat, Patagonian lamb barbecue, game, morcilla (blood sausage), salami, duck and matured cheeses.

TECHNICAL INFORMATION

- Alcohol: 14°
- Total Acidity (g/l): 3,14
- Residual Sugar (g/l): 1,76
- pH: 3,64
- 1580 cases produced